



Washington State Department of Health  
**FOODBORNE ILLNESS**  
**PART II FIELD INVESTIGATION**

Return completed form to office with reporting responsibility at your health jurisdiction

CASE ID #

**I. Background Information**

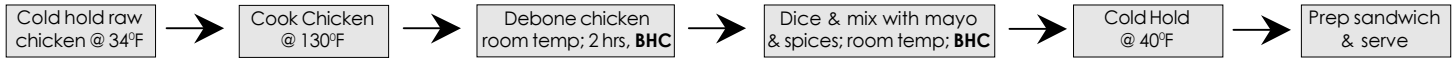
FACILITY NAME:		FACILITY ADDRESS:	
SUSPECTED FOOD/MEAL CONSUMED: DATE: TIME:		BASED ON EPIDEMIOLOGIC EVIDENCE, THE FOLLOWING IS SUSPECTED: <input type="checkbox"/> Bacterial toxin <input type="checkbox"/> Bacterial infection <input type="checkbox"/> Viral <input type="checkbox"/> Chemical <input type="checkbox"/> Unknown <input type="checkbox"/> Other (specify)	
NAME OF PERSON CONDUCTING FIELD INVESTIGATION:		TELEPHONE NUMBER:	ON SITE FIELD INVESTIGATION? <input type="checkbox"/> Yes <input type="checkbox"/> No
DATE OF INVESTIGATION:			

**II. Suspected Foods**

Suspected Food	Preparation Date	Preparation Time	Suspected Food	Preparation Date	Preparation Time

If any suspect food was not prepped on site, where was food prepared?

Complete a food flow diagram for each of the suspect food(s) listed. Include all preparation steps, temperature and time for each step if appropriate, and all opportunities for bare-hand contact (BHC). Attach any records (i.e., temperature log). See example below - **Suspected Food, Chicken Salad Sandwich**



**FOOD FLOWS:**

Methods of Preparation: (Check all that apply for the implicated foods, see list on back of form)

☐ M1 ☐ M2 ☐ M3 ☐ M4 ☐ M5 ☐ M6 ☐ M7 ☐ M8 ☐ M9 ☐ M10 ☐ M11 ☐ M12 ☐ M13 ☐ M14 ☐ M15 ☐ M16

**III. Contributing Factors**

A. Indicate records that verify the method of preparation for the suspected food i.e. (temperature logs).

B. Errors in food handling observed or suspected.

C. Summary: Describe the reasons you think the outbreak did or did not occur.

D. Contamination Factors that were related to the outbreak: (Check all that apply for the implicated food, see list on back of form)  
☐ C1 ☐ C2 ☐ C3 ☐ C4 ☐ C5 ☐ C6 ☐ C7 ☐ C8 ☐ C9 ☐ C10 ☐ C11 ☐ C12 ☐ C13 ☐ C14 ☐ C15

E. Proliferation/Amplification Factors that were related to the outbreak: (Check all that apply for the implicated food, see list on back of form)  
☐ P1 ☐ P2 ☐ P3 ☐ P4 ☐ P5 ☐ P6 ☐ P7 ☐ P8 ☐ P9 ☐ P10 ☐ P11 ☐ P12

F. Survival Factors that were related to the outbreak: (Check all that apply for the implicated food, see list on back of form)  
☐ S1 ☐ S2 ☐ S3 ☐ S4 ☐ S5

G. Was a Red/Blue form completed? ☐ Yes (Include a copy) ☐ No

## ADDITIONAL FOOD FLOWS

### FOODBORNE ILLNESS PART II FIELD INVESTIGATION

CASE ID #

Complete a food flow diagram for each of the suspect food(s) listed. Include all preparation steps, temperature and time for each step if appropriate, and all opportunities for bare-hand contact (BHC). Attach any records (i.e., temperature log). See *example below - Suspected Food, Chicken Salad Sandwich*

Cold hold raw  
chicken @ 34°F



Cook Chicken  
@ 130°F



Debone chicken  
room temp; 2 hrs, **BHC**



Dice & mix with mayo  
& spices; room temp; **BHC**



Cold Hold  
@ 40°F



Prep sandwich  
& serve

FOOD FLOW FOR \_\_\_\_\_

FOOD FLOW FOR \_\_\_\_\_

FOOD FLOW FOR \_\_\_\_\_

## CONTAMINATION FACTORS

- ☐ C1 - Toxic substance part of tissue (e.g., ciguatera)
- ☐ C2 - Poisonous substance intentionally added (e.g., cyanide or phenolphthalein added to cause illness)
- ☐ C3 - Poisonous or physical substance accidentally/incidentally added (e.g., sanitizer or cleaning compound)
- ☐ C4 - Addition of excessive quantities of ingredients that are toxic under these situations (e.g., niacin poisoning in bread)
- ☐ C5 - Toxic container or pipelines (e.g., galvanized containers with acid food, copper pipe with carbonated beverages)
- ☐ C6 - Raw product/ingredient contaminated by pathogens from animal or environment (e.g., Salmonella enteritidis in egg, Norwalk in shellfish, E. coli in sprouts)
- ☐ C7 - Ingestion of contaminated raw products (e.g., raw shellfish, produce, eggs)
- ☐ C8 - Obtaining foods from polluted sources (e.g., shellfish)
- ☐ C9 - Cross-contamination from raw ingredient of animal origin (e.g., raw poultry on the cutting board)
- ☐ C10 - Bare-handed contact by handler/worker/preparer (e.g., with ready-to-eat food)
- ☐ C11 - Glove-handed contact by handler/worker/preparer (e.g., with ready-to-eat food)
- ☐ C12 - Handling by an infected person or carrier of pathogen (e.g., staphylococcus, Salmonella, Norwalk agent)
- ☐ C13 - Inadequate cleaning of processing/preparation equipment/utensils - leads to contamination of vehicle (e.g., cutting boards)
- ☐ C14 - Storage in contaminated environment (e.g., store room, refrigerator)
- ☐ C15 - Other source of contamination (please describe in Comments)

## PROLIFERATION/AMPLIFICATION FACTORS

- ☐ P1 - Allowing foods to remain at room or warm outdoor temperature for several hours (e.g. during preparation or holding for service)
- ☐ P2 - Slow cooling (e.g. deep containers or large roasts)
- ☐ P3 - Inadequate cold-holding temperatures (e.g. refrigerator inadequate/not working, iced holding inadequate)
- ☐ P4 - Preparing foods a half day or more before serving (e.g. banquet preparation a day in advance)
- ☐ P5 - Prolonged cold storage for several weeks (e.g. permits slow growth of psychrophilic pathogens)
- ☐ P6 - Insufficient time and/or temperature during hot holding (e.g. malfunctioning equipment, too large a mass of food)
- ☐ P7 - Insufficient acidification (e.g. home canned foods)
- ☐ P8 - Insufficient low water activity (e.g. smoked/salted fish)
- ☐ P9 - Inadequate thawing of frozen products (e.g. room thawing)
- ☐ P10 - Anaerobic packaging/Modified atmosphere (e.g., vacume packed fish, salad in gas flushed bag)
- ☐ P11 - Inadequate fermentation (e.g. processed meat, cheese)
- ☐ P12 - Other situations that promote or allow microbial growth or toxic production (please describe in Comments)

## SURVIVAL FACTORS

- ☐ S1 - Insufficient time and/or temp. during cooking/heat processing (e.g. roasted meats/poultry, canned foods, pasteurization)
- ☐ S2 - Insufficient time and/or temp. during reheating (e.g. sauces, roasts)
- ☐ S3 - Inadequate acidification (e.g. mayonnaise, tomatoes canned)
- ☐ S4 - Insufficient thawing, followed by insufficient cooking (e.g. frozen turkey)
- ☐ S5 - Other process failures (please describe in Comments)

## METHODS OF PREPARATION

- ☐ M1 - Foods eaten raw or slightly cooked (e.g. hard shell clams, sunny side up eggs)
- ☐ M2 - Solid masses of potentially hazardous foods (e.g., casseroles, lasagna, stuffing)
- ☐ M3 - Multiple foods (e.g. smorgasbord, buffet)
- ☐ M4 - Cook/serve foods (e.g. steak, fish fillet)
- ☐ M5 - Natural toxicant (e.g. poisonous mushrooms, paralytic shellfish poisoning)
- ☐ M6 - Roasted meat/poultry (e.g. roast beef, roast turkey)
- ☐ M7 - Salads prepared with one or more cooked ingredients (e.g. macaroni, potato, tuna)
- ☐ M8 - Liquid or semi-solid mixtures of potentially hazardous foods (e.g. gravy, chili, sauce)
- ☐ M9 - Chemical contamination (e.g. heavy metal, pesticide)
- ☐ M10 - Baked goods (e.g. pies, eclairs)
- ☐ M11 - Commercially processed foods canned fruits and vegetables, ice cream)
- ☐ M12 - Sandwiches (e.g. hot dog, hamburger, Monte Cristo)
- ☐ M13 - Beverages (e.g. carbonated and non-carbonated, milk)
- ☐ M14 - Salads with raw ingredients (e.g. green salad, fruit salad)
- ☐ M15 - Other (please describe in Comments)
- ☐ M16 - Unknown, vehicle was not identified